

O'Learys

A Mellifiq reference project



Atrium Ljungberg and O'Learys chose ozone to recover heat

**The grease is eliminated, and
the heat is recovered to be
reused in the property**

MELLIFIQ

O'Learys, Farsta, Sweden

The Swedish property owner Atrium Ljungberg was an early adopter of ozone treatment in kitchen ducts. The technology is today installed in more than ten restaurants in their properties, including O'Learys in Farsta, in southern Stockholm, Sweden. Most of the restaurants recover the heat energy.

Large real estate companies were pioneers in ozone purification. They own the premises and normally takes all the costs for their tenants' energy consumption. If you, as Atrium Ljungberg, owns properties worth SEK 30 billion, each percent reduced consumption is valuable.

Atrium Ljungberg has today installed our Ozonetech Rena Kitchen Solutions in many restaurants in their properties. They chose our technology because it is effective and reliable. Ozone systems require no maintenance from the property owner.

The goal for Atrium Ljungberg is to install heat recovery in all properties with installed ozone treatment. The strategy is easy to understand. They simply want to reduce the total operating cost per square meter in their property portfolio.

Facts

Name:	O'Learys
Location:	Farsta, Sweden
Industry:	Sports restaurant
Purpose:	Air purification and energy recovery

Solution:

Ozonetech RENA high-performance ozone system

Dimensions (HxWxD):	400 x 400 x 200 mm
Input power:	1 kW
Noise level:	49 dB

The problem

In 2011 the venue in Farsta, Stockholm was being rebuilt for O'Leary's new restaurant. In June the same year, two small air-fed ozone generators were installed to remove the grease and odor in the exhaust air before it is released into the environment.

During the years 2013-2014 the property owner Atrium Ljungberg decided to reduce their energy consumption by among other things utilize heat recovery from the extract air from the restaurant kitchen.

Since the restaurant at O'learys serves hamburges which requires a lot of fryng, they need an air purification system that would be able to handle the grease load. Although the property is not owned by the restaurant chain O'learys, there are often recommendations in the chains' environmental policy that they should work to reduce their total environmental impact.



The air treatment takes place in the kitchen ducts above the frying surfaces. The fat particles are broken down in 3-5 seconds.

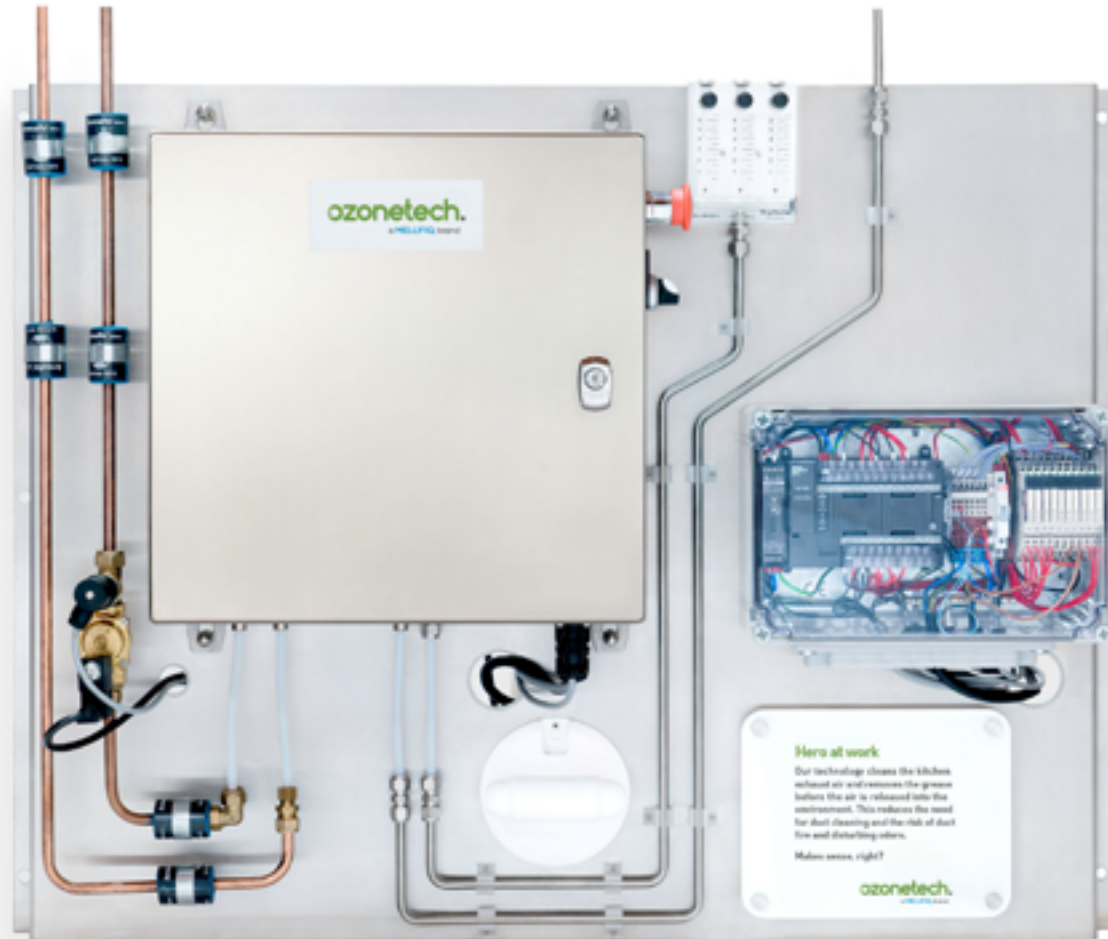


The interior of the O'learys restaurant in Farsta, Stockholm.

The solution

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RENA – high-performance ozone system reduces the risk of fire, removes odors and makes heat recovery possible.

Evaluation

A year after installation, everything works well. The grease in the ducts is eliminated and the heat is recovered and supplied to the property. The ozone system is remotely monitored around the clock and requires minimal service and maintenance. Both Atrium Ljungberg and O'Learys have achieved an efficient, reliable solution with very low environmental impact.

The Swedish fast-food chain O'Learys has today installed ozone treatment in many of its restaurants – just like other global fast-food giants.



Thomas Bahar, who together with his brother Bino Bahar owns and operates several O'Learys in Stockholm.

"It was the property owner Atrium Ljungberg who made the decision to install the air treatment. We fry a lot of burgers, so the treatment is very useful. The air purification is running all times, we don't need to be involved at all."

Thomas Bahar, owner of O'Learys

About Mellifiq

Mellifiq is a multi-awarded environmental service company group, that has since the early nineties evolved into a world leading system and solution provider with multiple groundbreaking applications for industrial, municipal, and real estate clients. We supply cutting-edge technologies to manage the most sophisticated air, water, and energy challenges.

Mellifiq offers a complete range of air and water treatment technologies and solutions across multiple industries such as processing industry, energy sector, food and beverage, pharmaceutical, wastewater treatment and commercial real estate.

Mellifiq offers strong and renowned brands, such as Ozonotech, Nodora and Water Maid, and world-class engineering services combined an excellent track record of more than 40 years of innovation. We help our clients achieve the most efficient and sustainable solutions while creating the maximum value for their businesses.

With several business units across Europe, Mellifiq is headquartered in Stockholm where research and development, production, QA and certification all take place. Our unique technology and our extensive expertise have made us the Center of Excellence for the world's most complex projects, and a global player with installations on all six continents.

Everyday millions of people rely on our solutions for ventilation, disinfection, sanitation, and odor control. We are committed to raising the bar for the concept of clean and the industry standard for engineering, technical services and general contracting.

For additional information, visit our website at www.mellifiq.com

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